

Bokisch

VINEYARDS

2015 Graciano Las Cerezas & Terra Alta



APPELLATION:	Mokelumne River & Clements Hills-Lodi
VINEYARD:	Las Cerezas & Terra Alta Vineyards
COMPOSITION:	100% Graciano
CLONE SELECTION:	Rioja
AGING:	18 months in French & American Oak
TECH:	Alc: 14.5%
SOIL TYPE:	Volcanic Clay Loam & Silty Alluvial Loam
AGE OF VINES:	15 Years
HARVESTED:	September 9 and October 7, 2015
BOTTLING:	May 25, 2017
PRODUCTION:	158 cases produced
SUGGESTED RETAIL:	\$23 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Organic by CCOF Certified Green by the Lodi Rules Program



TASTING NOTES

Our favorite dark night is back. This wine's color is inky and dark with violet purple hues along the edge. It has bold fragrances of ripe plums, violet blossoms, fresh blackberries and dark chocolate with orange essence. The balanced natural acidity tames the juicy sweetness and reveals that this wine will continue to age beautifully. The luscious flavors of forest fruit and cocoa end with a hint of orange zest. The soft tannins hiding in the background emerge with full force and remind you why Graciano is an essential part of the best Spanish Riojas. Liz suggests pairing this wine with seared duck breast with a honey, orange and thyme glaze.

GRACIANO FACTS & HISTORY

Graciano is thought to be the oldest variety commercially grown in Spain today. Its origins predate the arrival of the Romans, when Iberian tribes pressed and fermented their lovely Graciano juice in the old terraced hillside vineyards of the Rioja Alavesa. It is a richly-colored, perfumed variety that commences the season by taunting the grower with a late start, uneven growth and poor yields. Perhaps, because of this, there is very little Graciano planted and even fewer bottlings that can be found.

GREEN CERTIFICATION

This wine was produced from organically certified and green certified vineyards. The "Lodi Rules for Sustainable Winegrowing Practices" is the most recognized third-party vineyard certification program in the industry. In order for a vineyard to be certified green under Lodi Rules, a grower must monitor and record their farming practices and achieve a minimum, quantifiable score in several categories.

"Our Catalan roots have inspired our dream to produce Spanish Varietal Wines in California.

Enjoy a Taste of Spain with us! Salut!" -Markus and Liz Bokisch